

Tradition with Warmth

A Fondue Chinoise experience that brings people together

FONDUE CHINOISE for groups of 20 or more

STARTER

- Crisp lamb's lettuce with French dressing, crispy bacon and chopped egg
- **Vegetarian:** Crisp lamb's lettuce with French dressing, nuts and chopped egg

MAIN COURSE – SERVED BUFFET-STYLE

Hand-Cut Meats

- Beef, veal, chicken and homemade spiced meatballs
- Meat broth with vegetable brunoise

Vegetarian

- Vegetable broth with soy sauce, lemongrass, kaffir lime leaves, ginger and vegetable strips
- Smoked tofu, cherry tomatoes, shiitake mushrooms, mixed vegetables, Romanesco, broccoli and ricotta tortelloni

Served with

- **Pickled vegetables:** Gherkins, baby corn and pearl onions
- **Sauces:** Barbecue sauce, avocado and chilli dip, cocktail sauce, aioli and herb quark
- **Side dishes:** French fries and white rice

DESSERT

- Warm apple strudel with vanilla ice cream

- CHF 75.00 pro Person ohne Dessert
- CHF 82.00 pro Person mit Dessert

